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Vegetable Grain Soup

Before you prepare this soup, check your cupboards for tiny leftover amounts of grains, barley, lentils, etc. and feel free to substitute whatever you have on hand for the ingredients listed below.

2 quarts vegetable broth	1 large Yukon Gold potato, peeled and cubed
1 quart water	1 large zucchini, chopped
1 small onion, chopped	1 15-oz. can diced tomatoes, undrained
2 large carrots, chopped	½ tsp. Hungarian paprika
3 celery ribs, sliced	½ tsp thyme
2 garlic cloves, minced or pressed	½ tsp. basil
½ cup pearl barley	Salt and freshly ground pepper to taste
½ cup lentils	
½ cup split peas	
½ oz. dried mushrooms	

1. In a large soup pot over medium heat, bring the broth, water, onion, carrots, celery, and garlic to a boil. Reduce heat to low, cover, and simmer for 15 minutes. Add the barley, lentils, split peas, and dried mushrooms. Continue to simmer for an additional 45 minutes.

2. Add the potato, zucchini, tomatoes, and spices and simmer for an additional 30 minutes or until the lentils and vegetables are tender. Serve hot with a rustic bread.